

**"DISRAELI"**

Disraeli has been done for the screen, with the distinguished actor "Geo. Arliss" in the role of the "Right Hon. Benj. Disraeli, M.P." in which he starred on the speaking stage for six years.

COMING.

The most talked-of fight in years

**"Carpentier vs. Siki."**

See with your own eyes who really won the fight. How fair was the verdict? Did Siki trip the Idol of France? Was Georges out of condition?

COMING

SEP TO-DAY

**"THE MAN WHO FORGOT"**

— Also —  
"THE PIPER"

It's a Fox Sunshine Comedy.

**MAJESTIC Theatre.**

**Thursday, Friday and Saturday.**

**"THE OLD OAKEN BUCKET."**

COMING.

A child's heart in pawn. A mother's heart in suspense. A proud man's heart chastened.

THAT'S Mary Pickford's latest and biggest production. **LITTLE LORD FAUNTLEROY** in—10 Parts—10

COMING.

**Maclay's Plain Talk Arouses Workmen's Ire**

Irishwomen in France Protest Actions of Free State -- Germans Ask For United States Commission -- Venizelos Falls Foul of Turkish Delegate.

**PROTEST AGAINST EXECUTION OF PRISONERS.**

PARIS, Dec. 21. An appeal signed by prominent women of Ireland was cabled from France to-day to President Harding protesting against the execution of prisoners of war in Ireland. The appeal claims that eleven thousand prisoners, men and women, are being held by the Free State Government.

**CHARGES CLYDE WORKERS WITH INEFFICIENCY.**

LONDON, Dec. 21. Lord Maclay's alleged statement that the Clyde workmen were less efficient than other workers, has raised a storm of protest. Lord Maclay visited the Glasgow docks and took advantage of the occasion to speak plainly to Glasgow workmen. He intimated it was impossible for the Government to place contracts on the Clyde because high-landers were quoted, and suggested that the reason was inefficiency of the Clyde workmen. One Scottish labor member suggests that if Lord Maclay fails to apologize for the statement, his name will be expunged from the Glasgow freemen role.

**D.L.S. MORTGAGE BONDS.**

NEW YORK, Dec. 21. An issue of Nova Scotia Steel and Coal Company perpetual mortgage debenture bonds was offered for sale in New York to-day.

**ANOTHER CONTESTANT.**

TORONTO, Dec. 21. Vice Commodore Amelius Jarvis, of the R.C.Y.C., may race his yacht "Raven" in the Duke of Lancaster's regatta. He has been in communication with Knitting, editor of Motor Boat, N.Y., who will sail a ketch against Jarvis in the forthcoming event, and

may not be eligible to enter with his yacht, but otherwise expresses his willingness to enter.

**DEARBORN STATION DESTROYED.**

CHICAGO, Dec. 21. Fire to-day destroyed the Dearborn Station, used as a terminus and office building. An hour after the first alarm the roof of the main building fell in and the familiar tower, two hundred and fifty feet high, was a mass of flames from bottom to top.

**STANDARD OIL CO. WINS SUIT.**

EDINBURGH, Dec. 21. The Court of Sessions to-day awarded the Standard Oil Company ninety-seven thousand pounds and costs against the Clan Line steamship operators for the value of a cargo of oil and other products shipped on the Clan Gordon from New York for China which sank during a voyage in July 1920, in a smooth sea. The Oil Company asserted that the Captain of the Clan Gordon emptied two water ballast tanks, altering the ship's equilibrium, so that a quick turn of the helm made her turn over and sink.

**UNKNOWN FREIGHTER AGROUND.**

WINDSOR, Dec. 21. Efforts to reach a lake freighter aground on the rocks near Kingsville to-day failed, and the rescue party were unable to learn her name. She is thought to be in no danger at present. Three other boats are known to be stuck in ice in Lake Erie.

**A NARROW SHAVE.**

BOSTON, Dec. 21. The lives of twenty-two seamen were endangered when an unidentified tramp steamer crashed into the steam trawler Ripple on the fishing banks of Cape Cod on Monday night, according to the report of Capt. Patrick Col-

ins, of the Ripple, to the Federal Inspector of steamships here to-day. The skipper said the tramp proceeded in the darkness after crashing into the Ripple's stern on the starboard side, tipping the trawler over until the rail almost touched the water. The Ripple started taking in water and constant pumping was necessary to get her into port.

**PROFITABLE TO PROMOTERS.**

WASHINGTON, Dec. 21. Former Premier Clemenceau's tour of the United States added twenty dollars to American Field Service Fellowship Fund, after deducting cost of trip. Clemenceau taking only enough to defray expenses. The fund is for student courses aimed to strengthen friendship between France and United States, among other things.

**WHEN GREEK MEETS TURK.**

LAUSANNE, Dec. 21. This morning's session of Near East Conference was brought to an abrupt close, precipitated by a wordy altercation between Venizelos and Riza Nur Bey, Turkish Nationalist delegate, on minorities.

**IN THE GRIP OF A STORM.**

LONDON, Dec. 21. Christmas holiday period is being ushered in with wild gales along the whole south coast of England and snow covers many midland counties and the Island of Sheppey is isolated. Two small channel steamers were wrecked yesterday, but all passengers on board were saved in the teeth of a mile a minute gale. A van was blown over while crossing Tower Bridge.

**ALL WRONG.**

LONDON, Dec. 21. A royal commission, investigating the honors bestowal system, declares the current speculations concerning its findings are all wide of the mark. Its report will appear in a few days.

**SOME RETURN.**

LONDON, Dec. 21. The escalators of Hopton Bottomley, former M.P., recently committed for long term on being convicted of defrauding shareholders in his victory bond club, now expect to receive a maximum of six pence on the pound from the wreck.

**PERILS OF FRESH WATER.**

DETROIT, Dec. 21. Three grain laden steamers, still ice bound, just below the mouth of Detroit River, are today awaiting the assistance of tugs and icebreakers, while three other grain carriers are fighting their way through ice floes in St. Mary's River.

**PARTICULARLY GERMAN.**

LONDON, Dec. 21. A request made by a German trade commission that a committee of United States business men, headed by Herbert Hoover, visit Germany to undertake a thorough survey of econ-

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Also, CHOICE SELECTION BEEF.

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dec21,21

me conditions that would be used as the basis for a new reparations treaty, was sent to-day, and believed to be the starting point for rumors for United States intervention in reparations problem. Great Britain is semi-officially learned has consented to the plan.

**UNSAVORY INTELLIGENCE.**

LONDON, Dec. 21. Lady Rhonda was granted a divorce to-day from her husband, Sir Humphrey Mackworth, on the grounds of misconduct and desertion. The suit was not defended.

**SCHOONER RAMMED.**

ST. NAZAIRE, FRANCE, Dec. 21. The schooner "Vintilis" foundered to-day, with a loss of nine men of the crew, after being rammed and cut in two by the Norwegian freighter "Asturias" just off St. Nazaire shortly before midnight.

**Preparing Meats.**

A luscious roast or a juicy thick steak are the dishes par excellence and as they are selected and cut from the tenderest and most expensive parts of the animals they must be cooked in the best possible manner, so that not a particle of flavor or the valuable juices be lost.

Almost all joints of meat are cooked in the same manner, and although we speak of a roast of beef or lamb, they are in reality baked. The old-fashioned roasting, in which the meat hung revolving over a hot fire, is an impossibility in the modern kitchen and we must use the correctly heated oven instead.

Delicious roasts are, however, obtainable with an oven, and when an electric or a gas one is employed, where the heat may be regulated to a nicety, a crisp brown joint is possible, containing a rich meat flavor and so full of juices that the grooves of the platter will be filled as soon as a few slices are carved.

Lamb, mutton, veal, fresh ham and some of the baked steaks are the better for a savory dressing, but serve the lordly rib roast in the English style, without any trimmings except for the crisp brown Yorkshire pudding and the rich blood gravy that should follow the knife as the meat is sliced. A standing rib roast is perhaps the most popular, although the bones may be removed and what is known as a rolled roast substituted. The latter is, of course, the easier to carve.

In roasting or baking meat too much stress cannot be laid upon the great importance of quickly searing the outside over in the hottest kind of an oven. This forms a brown crust that

been heated smoking hot without any extra fat save that around the steak. This will give enough to prevent the meat from sticking. Turn the meat as soon as it is seared on one side, as you would in broiling, and then at a minute or two intervals until it is done. When broiling a steak always rub over the broiler with vegetable oil before laying in the meat.

Like roast beef the steak must be seared quickly on both sides to retain the juices. For a steak one and a half inches thick allow eight minutes to have it rare and about 13 if well done.

**LAMB, VEGETABLE STUFFING**

Either mutton or lamb may be used for this delicious roast, and the leg may be substituted for the less expensive breast. If the leg is selected have the butcher remove the bone, and place the stuffing in this cavity. For the breast also have the butcher take out the bones, lay it out flat and spread thickly with the following stuffing: Cook until softened, but not browned, one minced white onion, a quarter of a cupful of chopped celery and half a minced green pepper. Turn into a bowl and add one cupful grated soft bread crumbs, two tablespoons of chopped parsley, a quarter of a teaspoon each of powdered sage and poultry seasoning, salt and paprika to taste, one grated carrot, and two tablespoons melted bacon fat.

Roll up securely, tie in shape and roast in hot oven. Dust with salt and paprika after it has cooked for half an hour and baste frequently with the gravy that forms in the pan. Pour in a cupful of boiling water when you add the salt and paprika and for the last two basting add a tablespoonful of kitchen bouquet. This is sometimes called "mock duck."

**ENGLISH ROAST BEEF.**

Wipe off the meat with a damp cloth and place on a rack in the dripping pan. Dust with salt and paprika, dredge the beef with flour and allow about three tablepoons of the flour to fall on the bottom of the pan. Set in a very hot oven until the flour is well browned and pour in a cup of beef stock, if you have it, failing that, add hot water. Reduce the heat of the oven and bake until cooked, basting every 10 or 15 minutes. To roast beef rare, allow from 8 to 10 minutes to the pound, and if well done, from 18 to 20 minutes to the pound. If desired, a tablespoon of Worcestershire sauce may be added to the basting liquor.

If a double roaster is used no basting will, of course, be required. Then serve the Yorkshire pudding, cut in squares, as a border of the roast, and pour over each portion a tablespoon of the blood gravy as it drips from the beef. This is a typical English roast beef dinner.

When roasting mutton it should be slightly rare near the bone, but with veal, pork and lamb there should not be even a suspicion of pinkness. All of these roasts are cooked in the same way as beef.

If the Englishman is loyal to his roast of beef, nearly every red-blooded American "stands by" a beefsteak dinner, and whether it is plain, broiled, or as a fillet, or porterhouse, or even stuffed and roasted, he is quite content provided, it is tender, thick, juicy and with the rich steak flavor.

**PREPARING GOOD STEAK.**

Now almost everyone thinks he can cook a steak and yet it is really a work of art, and whether it is broiled or can be broiled it should be carefully watched from the minute it is put over the fire until it is dished on a hot platter and spread quickly with a maitre d'hotel butter.

Never season a steak with salt and paprika until after it is cooked and some times the heated platter is rubbed over with a cut clove of garlic before the steak is laid upon it. Fried onions or sauted mushrooms are the most popular accompaniments, but remember with steak as with roast beef, the rich meat flavor must be the predominating one, so do not let the seasonings or vegetables overpower it.

By pan broiling is meant to cook the steak in a heavy skillet that has

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**STATUTORY NOTICE.**

In the Estate of James Brushett, deceased, late of Barin.

Notice is hereby given that all persons claiming to be creditors of the estate of James Brushett, deceased, late of Barin, are desired to send particulars of their claims duly attested to Sir William F. Lloyd, Administrator of the said estate, on or before the 7th day of January, 1923.

Dated at St. John's, this 7th day of December, 1922.

WILLIAM F. LLOYD, Administrator.

Address: Court House, St. John's.

dec15,22,23

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